

## Finesse and Fruit Intensity

Variety: 100% Garnacha

Production: 1.200 bottles

**Winemaking:** Hand harvested into small 10kg cases. The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3° C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separata fermentation for the La Ladera de Zorraquín and El Recuenco parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 19 days using natural yeasts. Malolactic fermentation took place in French oak barreis that were gravity filled.

**Maturation:** 18 months ageing in new and one year old, 225 and 500 litres French oak barreis to preserve the fruit intensity. The wine remained on its lees throughout, with occasional batonage in the first four months, but without racking. The wine was then bottled without fining or filtration, so small natural deposits can occur in the bottle.

**Tasting Note:** Deep black cherry colour. Good minerality and varietal aromas of redcurrant, raspberry and other red fruit as well as hints of wild herbs, lilac and balsamic notes. In the mouth there is great freshness, roundness and a long, delicate finish.

**Open, Serve and Match:** Best served just below room temperature as an excellent match for stews, grillad meats, stuffed peppers and many cheeses, especially goats cheese.



COLECCIÓN  
*Vivanco*  
PARCELAS DE  
**GARNACHA**

